



# LEGEND™ Single Deck Gas Pizza Ovens

Item No. \_\_\_\_\_

Project \_\_\_\_\_

Quantity \_\_\_\_\_



Model 14P-1 Shown with standard 31" (787mm) gusset-style stainless steel clad legs.

## SHORT/BID SPECIFICATIONS

Single deck oven shall be a Montague Legend *Hearth Bake* Model [Specify one]:

- 13P-1**, a 62" (1575mm) wide unit with two gas 40,000 BTU/hr burners mounted below 41-1/2" x 31" (1054 x 787mm) Cordierite baking hearth/deck
- 14P-1**, a 69" (1753mm) wide unit with three gas 40,000 BTU/hr burners mounted below 48-1/2" x 36" (1232 x 914mm) Cordierite baking hearth/deck
- 15P-1**, an 81" (2057mm) wide unit with four gas 40,000 BTU/hr burners mounted below 60-1/2" x 36" (1537 x 914mm) Cordierite baking hearth/deck

...with fire brick lined cooking compartment, thick blanket insulation and modulating thermostat; heavy-duty counter-weighted drop down door, satin finished stainless steel front, sides and top; plus 31" (787mm) 12-gauge stainless steel gusset-style legs and black painted top-mounted flue deflector standard; plus all the features listed and options/accessories checked:

## OVEN INTERIOR CONSTRUCTION:

- 8" (203mm) high bake compartment
- 1-1/2" (38mm) thick Cordierite deck for true Hearth Bake results
- Oven sides, back and top are lined with fire brick
- High temperature fiberglass blanket insulation

## BURNERS & CONTROLS:

- Removable long life cast iron 40,000 BTU/hr burners with adjustable air shutters with position lock
- 300-650°F (148-343°C) burner-modulating thermostat
- Burners & standing pilot accessed through fire door with crumb ejector
- Automatic safety pilot for automatic ignition

MODEL-PRODUCTION GUIDE			CAPACITY	
Model No.	Overall Width	Deck Size	12" (305mm)	18" (457mm)
13P-1	62" (1575mm)	41-1/2" x 31" (1054 x 787mm)	6 ea.	2 ea.
14P-1	69" (1753mm)	48-1/2" x 36" (1232 x 914mm)	8 ea.	4 ea.
15P-1	81" (2057mm)	60-1/2" x 36" (1537 x 914mm)	10 ea.	6 ea.

## EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front, two sides and top
- Other surfaces painted black with electrolytic zinc undercoating
- 7-3/4" (197mm) high flue deflector standard
- Full compartment width drop-down door with aluminized steel interior
- Door is counterweighted for tight seal and easy closing (no springs)
- One piece tubular offset-mounted door handle
- 31" (787mm) gusset-style legs with stainless steel cladding standard
- Adjustable bullet feet
- 3/4" NPT rear gas connection

## AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8



D0-1 [Rev. 1/12]

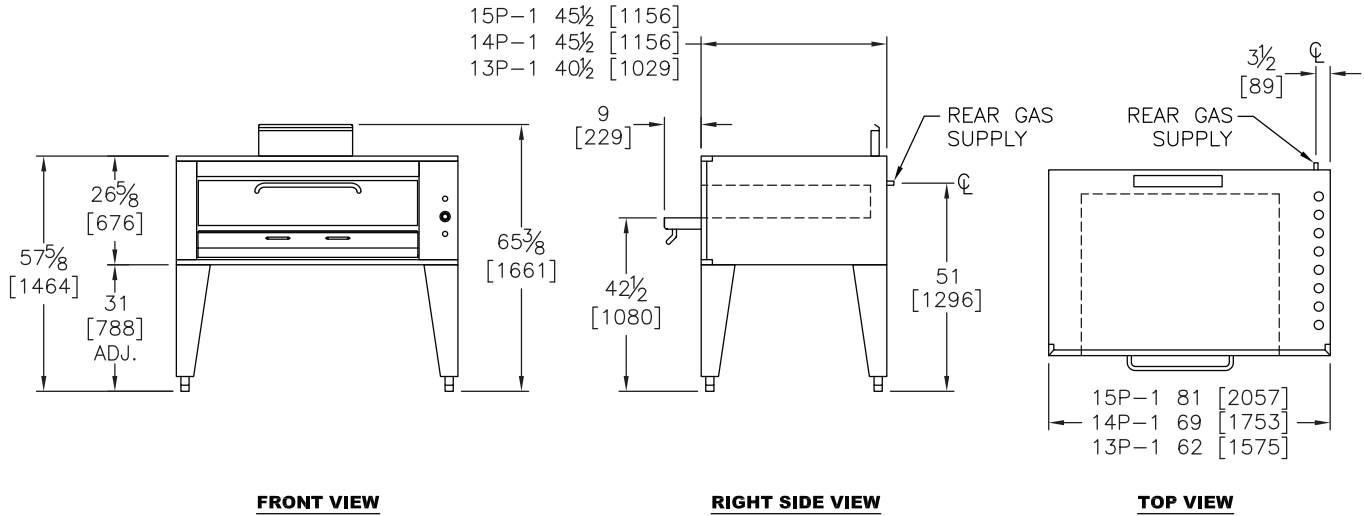
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Dimensions in brackets are millimeters



## OPTIONS GUIDE:

### Oven Interior:

- Fire brick baking hearth/deck

### Installation Alternatives:

- Downdraft diverter [in lieu of flue deflector for direct flue connection, codes permitting]
- Stainless Steel     Black Painted

### Exterior Finish:

- Stainless steel back panel  
Custom exterior decors. Consult Factory.
- Trim package
- Brass     Copper

## INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; Natural Fuel Gas Code: CAN/CGA-B149.1 or Propane Installation Code: CAN/CGA-B149.2, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, "Standard for Ventilation and Fire Protection of Commercial Cooking Operations."
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation:** \_\_\_\_\_ if above 2000 feet (610m).
- GAS INLET SIZE (All Models):** One 3/4" NPT gas connections provided at left-rear. One 3/4" NPT gas pressure regulators are provided and must be installed (by others) when unit is connected to gas supply.
- The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	3" (76mm)	3" (76mm)
Left & Right Side	1" (25mm)	0"
<b>With 31" (787mm) legs or Enclosed Base: Suitable for installation on combustible floors</b>		

Specify Type of Gas:		<input type="checkbox"/> Natural		<input type="checkbox"/> Propane		Shipping Weight	Shipping Class	Cube (Crated) ft <sup>3</sup> /m <sup>3</sup>
Models:	Burners	Manifold Pressure	BTU/hr* (kW)	Manifold Pressure	BTU/hr* (kW)			
<b>13P-1</b>	2	4.4" WC	80,000 (23.4)	10" WC	80,000 (23.4)	956 lbs (433 kg)	85	56/1.6
<b>14P-1</b>	3	3.5" WC	120,000 (35.2)	10" WC	120,000 (35.2)	1280 lbs (580 kg)	85	69/1.9
<b>15P-1</b>	4	3.1" WC	160,000 (46.9)	10" WC	160,000 (46.9)	1344 lbs (609 kg)	85	87/2.4

\*Total BTU Input/firing rate

\*Top fire brick and deck material ship in separate cartons

Due to continuous product improvements, specifications are subject to change without notice.



## THE MONTAGUE COMPANY

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